

HISPI

Sunday Lunch

12pm-5pm

3 COURSES £39 | 2 COURSES £34

| | |
|---------------|--|
| FOR THE TABLE | Rosemary and thyme focaccia olive oil, sea salt + £5.5 Gordal olives + £4 Fried and salted Valencian almonds + £3 |
| STARTERS | Chicken liver parfait { <i>Sauternes</i> } farmhouse chutney, five-grain sourdough toast Roasted beetroot salad { <i>Rosé de Syrah</i> } ricotta, spiced pumpkin seeds and sticky walnut Fresh goat's curd on charred sourdough { <i>Grüner Veltliner</i> } confit garlic, spring greens, fine herbs and capers Black pudding { <i>Pinot Noir</i> } salad of new potatoes, charred green pepper dressing, gremolata Crispy spiced carrot cakes { <i>Rosé de Syrah</i> } pickled shallots, salted green chilli, sesame cream |
| MAINS | Roast beef { <i>Carmenère</i> } roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy Stuffed and rolled pork belly { <i>Shiraz</i> } roast potatoes, buttered brassicas, caramelised apple purée Confit duck leg { <i>'Fundamentalista'</i> } roast potatoes, carrot and swede mash, buttered brassicas, red wine gravy Pan-fried cod fillet { <i>Picpoul de Pinet</i> } creamed potato mash, long-stem broccoli, parsley sauce Roasted hispi cabbage with salsa macha { <i>Pinot Noir</i> } cucumber, lime and green onion, soft polenta, toasted pecans, sour cream |
| FOR TWO | 19 oz. 35-day-aged sirloin of beef to share + £16 per person { <i>Malbec</i> } roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy |
| SIDES | Roast potatoes + £4 Roasted carrots with smoked garlic honey + £5 Long-stem broccoli with extra virgin olive oil and lemon + £5 Carrot and swede mash + £3.5 Extra red wine gravy + £3.5 Invisible chips + £4 <i>charity donation to Hospitality Action</i> 0% fat. 100% charity. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in. |
| DESSERTS | Vanilla crème brûlée { <i>Sauternes</i> } Honeycomb ice cream { <i>Pedro Ximénez</i> } dark chocolate sauce and a wedge of honeycomb Sticky toffee pudding { <i>Semillon</i> } vanilla ice cream, butterscotch sauce Toasted coconut ice cream { <i>Sauternes</i> } dark chocolate sauce, peanut and lime crumb A lovely piece of artisan cheese <i>please ask a member of the team for details and wine pair</i> farmhouse chutney, biscuits |
| TO FINISH | Rum, raisin and white chocolate fudge + £4 |

| FIZZ | GLS | BTL | |
|---|-------|-------|-----|
| Prosecco Ca' di Alte, Italy | 7.5 | 39 | |
| Charles Heidsieck Brut Reserve Champagne, France | 13 | 75 | |
| <hr/> | | | |
| WHITE | 125ML | 175ML | BTL |
| Macabeo Molinico Loco, Yecla, Spain | 5 | 7 | 28 |
| Viura/Verdejo El Coto Rioja Blanco, Rioja, Spain | 5.5 | 7.5 | 30 |
| Picpoul de Pinet Baron de Badassiere, Languedoc, France | 6.5 | 9 | 36 |
| Wine of the month Ask a team member for details | - | - | - |
| Pinot Grigio Ponte del Diavolo, Friuli, Italy | 7 | 10 | 38 |
| Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand | 8 | 11 | 45 |
| Grüner Veltliner Kamptal, Loimer, Lower Austria | 8 | 11 | 45 |
| Albariño Bodega Garzón Reserva, Maldonado, Uruguay | 8.5 | 11.5 | 46 |
| 'Old Vines White Signature Blend' Mullineux, Swartland, South Africa | - | - | 60 |
| 2022 Santenay 'Comme-Dessus' Domaine Roger Belland, Burgundy, France | - | - | 90 |
| <hr/> | | | |
| RED | 125ML | 175ML | BTL |
| Monastrell Molinico Loco, Yecla, Spain | 5 | 7 | 28 |
| Shiraz 16 Stops, South Australia | 6 | 8 | 33 |
| Montepulciano Il Faggio, Abruzzo, Italy | 6.5 | 9 | 35 |
| Wine of the month Ask a team member for details | - | - | - |
| Carmenère Montes Alpha, Colchagua Valley, Chile | 8 | 11 | 45 |
| 'Fundamentalista' Finca Sandoval, Castilla-La Mancha, Spain | 9 | 13 | 50 |
| Malbec Kaiken Ultra, Mendoza, Argentina | 9 | 13 | 50 |
| Pinot Noir Greywacke, Marlborough, New Zealand | 11.5 | 16 | 65 |
| 'Keyneton Euphonium' Henschke, Barossa Valley, South Australia | - | - | 80 |
| <hr/> | | | |
| ROSÉ | 125ML | 175ML | BTL |
| Monastrell Rosado Molinico Loco, Yecla, Spain | 5 | 7 | 28 |
| Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France | 5.5 | 7.5 | 30 |

| COCKTAILS | |
|---|------------|
| Negroni J.J Whitley gin, Campari, Valdespino vermouth | 12 |
| Champagne Socialite Charles Heidsieck champagne, seasonal syrup | 13.5 |
| Sticky Old Fashioned Woodford Reserve, muscovado sugar, bitters | 12 |
| Elderflower Collins J.J Whitley London dry gin, lemon juice, elderflower | 11 |
| Espresso Martini Finlandia vodka, Kahlúa, espresso | 12 |
| Pineapple and Rum Roasted pineapple soda, Goslings rum, lime | 11 |
| <hr/> | |
| NON-ALCOHOLIC | |
| Strawberry Lemonade Strawberry shrub, soda | 4.5 |
| White Peach and Jasmine Fizz White peach and jasmine, lemon | 4.5 |
| Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn | 5 |
| No G&T Tanqueray 0.0%, London Essence tonic | 5 |
| Driver's Negroni Tanqueray 0.0% , Martini Vibrante, Lyre's Aperitif Rosso | 6 |
| <hr/> | |
| BEERS | 330ML |
| Siren/Elite Bistro, Ladysmith 4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus | 6 |
| Siren, Pastel Pils 4.8% Pilsner style lager. Gluten free | 6 |
| Siren, Broken Dream 6.5% Breakfast Stout. Chocolate, coffee, granola | 6.5 |
| Siren, Soundwave 5.6% IPA. Mango, citrus, pine | 6.5 |
| Lucky Saint Lager 0.5% Alcohol free unfiltered lager. Smooth, citrus hop finish | 6 |
| Lucky Saint IPA 0.5% Alcohol free hazy IPA. Tropical and stone fruits | 6 |
| <hr/> | |
| CIDER | 330ML |
| Aspalls Suffolk Cider 5.5% Medium dry and crisp | 6.5 |
| <hr/> | |
| SHERRY | 75ML |
| Fino 'Inocente', Valdespino | 6 |
| Pedro Ximénez 'El Candado', Valdespino | 6.5 |
| <hr/> | |
| SWEET | 75ML 375ML |
| Semillon Botrytis Semillon, Peter Lehmann Masters, South Australia | 5.5 26 |
| Sauternes Château Laville, Bordeaux, France | 8.5 40 |
| <hr/> | |
| PORT | 75ML |
| Ruby Port Sandeman | 6 |
| 10-Year-Old Tawny Port Sandeman | 7 |